[100 cont.]

244 near the villages, and a peculiar seminomadism has been pre-
221 served on the island, or rather has probably developed recent-
ly; the inhabitants of certain districts, in addition to their
permanent villages, have set up temporary dwellings for the
[249] season of taro cultivation (6). As is customary, sugar cane is

6 and 7. Dillon, pp. 178, 210, 238, 246. F. de Tolna, p. 268.

grown along the edges of the taro plantings, which are always
laid out near water courses on account of the necessity for
[312 artificial irrigation; in addition we also find bananas men-
249] tioned (7) [see footnote above]. On Vanikoro, as on Ndeni,
252 taro is roasted on the hot ashes and then tastes like biscuit (8).

8. Dillon, pp. 181, 312. Dalrymple, pp. 79, 88f. On
251 Vanikoro Gaimard found a rack for drying taro next to the bachelors' house of Paman (D'Urville, p. 327).

On the main island it is first dried in thin strips at the fire or in the sun and then can be kept for months as a preserve, which along with coconuts serves as ship provisions (9). On Vanikoro

9. Dalrymple, pp. 89, 193. Dillon, p. 312. D'Urville, p. 194. According to Dalrymple, the preserves are stored wrapped in palm leaves.

252 it is grated and mixed with coconut oil to make a tasty pudding; the oil is obtained from old, grated coconuts. The taro is baked in the oven and then grated and mixed with the coconut oil (10). Another pudding is made out of coconut

10 and 11. Dillon, pp. 180 f.

276 [103 cont.] old people who are no
longer able to break the nut with their teeth pound it in small
[412] wooden mortars (Fig. 32) (2). According to Figueroa, they

2. Dillon, p. 269. Edge-Partington, I, 156, No. 8; II, 87, No. 3.

spat out only the first mouthful and swallowed the rest (3).

3. Dalrymple, p. 194. He gives the name brete for areca nut.

272 The Spaniards also observed the manufacture of toddy (4),
273

4. Dalrymple, ibid.

which is not mentioned by any of the more recent authors. A tree, undoubtedly a palm, was tapped and a sweet sap was obtained from it, which resembled beto oil. It is not said whether this palm sap is only drunk fresh or whether, through fermentation, an intoxicating drink, the so-called "sour toddy," was obtained from it.

• 247 Finally, we must also mention the ornamental plants, which even Figueroa speaks of and which, according to him, were grown in special containers ("flower pots") close to the huts (5). The magnificent red flowers that he speaks of prob-

5. Dalrymple, p. 193. Cf. also Joest in Baessler, p. 371.

ably identifies the plant as hibiscus, which D'Urville lists
301 among the useful plants (6) and whose blossoms are a popular

[286] 6. D'Urville, p. 146. He suspects that the bast from it furnishes weaving material, but cf. p. 99.